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=> d his

     (FILE 'HOME' ENTERED AT 09:52:53 ON 20 MAY 2004)
     FILE 'REGISTRY' ENTERED AT 09:53:04 ON 20 MAY 2004
L1       5 S 115-39-9 OR 18472-87-2 OR 632-69-9 OR 573-58-0 OR 587-98-4
           SEL NAME L1
     FILE 'CA' ENTERED AT 10:00:50 ON 20 MAY 2004
L2   13521 S L1 OR TETRABROMOPHENOLSULFOPHTHALEIN OR BROMOPHENOL BLUE OR
           CONGORED OR DIRECT RED OR COTTON RED OR METANIL YELLOW OR ROSE
           BENGAL OR TETRAIODOTETRACHLOROFLUORESCEIN OR PHLOXIN# OR PHYLOXINE
           OR(BENZENESULFONIC ACID OR NAPHTHALENESULFONIC ACID)(6A)(AZO OR
           BISAZO OR DIAZI)
L3     482 S L2 AND(FOOD OR SPOIL? OR DECOMPOS? OR DEGRAD? OR BACTERIA? OR
           AMMONIA OR AMINE)(5A)(DETECT? OR DETERMIN? OR MEASUR? OR MONITOR?
           OR ASSAY? OR ANALY? OR ASSES? OR CHECK? OR ESTIMAT? OR EVALUAT? OR
           EXAMIN? OR SCREEN OR SENSE# OR SENSING OR SENSOR OR TEST? OR
           PROBE# OR PROBING OR IDENTIF?)
L4      18 S L2 AND(FOOD OR SPOIL? OR DECOMPOS? OR DEGRAD? OR BACTERIA? OR
           AMMONIA OR AMINE)(5A)(QUANTIF? OR QUANTITAT?)
L5    7638 S (FOOD OR SPOIL? OR DECOMPOS? OR DEGRAD? OR BACTERIA? OR AMMONIA
           OR AMINE)(5A)(QUANTIF? OR QUANTITAT?)
L6  208381 S (FOOD OR SPOIL? OR DECOMPOS? OR DEGRAD? OR BACTERIA? OR AMMONIA
           OR AMINE)(5A)(DETECT? OR DETERMIN? OR MEASUR? OR MONITOR? OR
           ASSAY? OR ANALY? OR ASSES? OR CHECK? OR ESTIMAT? OR EVALUAT? OR
           EXAMIN? OR SCREEN OR SENSE# OR SENSING OR SENSOR OR TEST? OR
           PROBE# OR PROBING OR IDENTIF?)
L7    2633 S L5-6 AND (SUBZERO OR FREEZ? OR FROZE?)
L8     488 S L3-4 AND L5-6
L9       8 S L7 AND L8
L10      6 S L8 AND(SHELF LIFE OR SHELFLIFE)
L11    229 S L7 AND(INDICATOR OR DYE OR PIGMENT OR COLORIMET?)
L12     36 S L8 AND(FOOD OR SPOIL? OR DECOMPOS? OR DEGRAD? OR
           BACTERIA?)AND(AMMONIA OR AMINE OR NH3)
L13    167 S L11 AND(FOOD OR FRESHNESS OR QUALITY)
L14    109 S L13 NOT (EXTRACT? OR CHROMATOG? OR FLOW INJECT?)
L15     58 S L13 NOT L14
L16      2 S L15 AND TEST STRIP
L17     79 S (L14 NOT PY>1997)OR(L14 AND PATENT/DT AND PY<1999)
L18    127 S L9-10,L12,L16-17

=> d bib,ab 1-127 l18

L18  ANSWER 14 OF 127  CA  COPYRIGHT 2004 ACS on STN
AN   130:152845  CA
TI   Food quality indicator device to detect volatile amines
IN   Miller, Dwight W.; Wilkes, Jon G.; Conte, Eric D.
PA   United States Dept. of Health and Human Services, USA
SO   PCT Int. Appl., 28 pp.
PI   WO 9904256        A1   19990128       WO 1998-US14780  19980716
PRAI US 1997-52674P    P    19970716
     US 1998-116152    B1   19980716
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AB A **food** quality indicator device comprises an indicator compd. on a substrate and the indicator compd. changes color due to the presence of volatile compds., such as volatile bases, in **spoiled food**, even when the **food** is **frozen**. The indicator compd. may also **detect** the presence of an unwanted **amine**-producing biol. agent, such as **bacteria** or fungi. The indicator compd. is typically contained within a polymeric matrix disposed on the substrate. Examples of suitable indicator compds. include halogenated azo dyes, sulfonated xanthene dyes, and sulfonated hydroxy-functional triphenylmethane dyes. Thus, **bromophenol blue** may be used to **detect amines** from **spoiled** cod.

L18 ANSWER 51 OF 127 CA COPYRIGHT 2004 ACS on STN
AN 111:38117 CA
TI **Degradation** of seven **food** dyes by some pathogenic and non-pathogenic intestinal microflora
AU Ghosh, D. K.; Chaudhuri, J.; Mandal, A.
CS Dep. Biochem., Univ. Coll. Sci., Calcutta, 700 019, India
SO Microbios Letters (1988), 39(154), 81-5
AB Transformation of 7 azo dyes (amaranth, sunset yellow, orange II, orange B, ponceau SX, fast red E, and **metanil yellow**) by some pathogenic and nonpathogenic intestinal **bacteria** was studied. The test organisms included Escherichia coli, Klebsiella aerogenes, Proteus vulgaris, and enteropathogens like Shigella dysenteriae (type 1), Shigella flexneri (type 2), and Salmonella typhi. The microflora reduced the azo bond of the dyes and converted them to corresponding **amines**. These azo dyes were also utilized by the **test bacteria** as sole sources of C and N, indicating further **degrdn**. of the dye mols.

L18 ANSWER 71 OF 127 CA COPYRIGHT 2004 ACS on STN
AN 94:173172 CA
TI Monitoring the history of temperature versus time of a deep-**frozen** product, **indicator** for applying this process and utilization of these processes
IN Allmendinger, Thomas
PA Switz.
SO PCT Int. Appl., 26 pp.
PI WO 8100303 A1 19810205 WO 1980-CH85 19800711 <--
PRAI CH 1979-6535 19790713
AB An **indicator** is devised to monitor the time-temp. history of a **food** or other product in **frozen** storage. The device consists of a strip of paper or other absorptive material sealed in a plastic membrane. The strip is impregnated with citric acid [77-92-9], NaCl, or similar compd., and lies on an acid-base **indicator** strip, e.g. litmus paper. Optionally, diammonium citrate [3012-65-5] is added to the absorptive strip if needed to activate the acid-base **indicator**. One end of the absorptive strip is brought into contact with water or viscous sugar soln. and placed in the deep **freeze** compartment with the product to be monitored. A color change gradually spreads from 1 end of the acid-base **indicator** strip to the other at a rate which indicates storage time or temp. changes.

L18 ANSWER 90 OF 127 CA COPYRIGHT 2004 ACS on STN
AN 75:47646 CA
TI Device for indicating the desirability of **food** for consumption
PA Aktiebolag Ryforsan
SO Fr., 10 pp.
PI FR 2038030 19701231 <--
US 3751382 19730000 US <--
PRAI SE 19690313
AB The suitability of **food** for consumption is **detd.** by a procedure and device which eliminates the difficulties occurring e.g. with packed **frozen** articles showing no visible changes. The procedure is based on the fact that biocatalytic processes depend on the temp., stopping below a certain temp. (e.g. -18°), and showing a max. at 37-40°. An enzyme and its substrate (e.g. urease and urea) are mixed in the **frozen** state and stored under conditions identical to those of the **food** under study. The amt. of substrate degraded (e.g. amt. of NH3 formed) during the storage period is **detd.** as a **measure** of **degradative** processes occurring in the **food.**

L18 ANSWER 119 OF 127 CA COPYRIGHT 2004 ACS on STN
AN 46:51598 CA
OREF 46:8573f-h
TI Indicator **measurements** with **amines** in anisole and chlorobenzeno solution
AU Bell, R. P.; Bayles, J. W.
CS Phys. Chem. Lab., Oxford, UK
SO Journal of the Chemical Society, Abstracts (1952) 1518-24
AB The basic strengths of BuNH2, Bu2NH, Bu3N, aniline, N-methylaniline, N,N-dimethylaniline, N-ethylaniline, N,N-diethylaniline, o-toluidine, N-methyl-o-tolu- idine, N,N-dimethyl-o-toluidine, N-ethyl-o-toluidine, p-toluidine, N-methyl-p-toluidine, N,N-dimethyl-p-toluidine, N-ethyl-p-toluidine, quinoline, isoquinoline, pyridine, o-chloroaniline, and m-chloroaniline have been compared in anisole and chlorobenzene solns. by measuring their equilibria with 2,6-dinitrophenol (I) and **bromophenol blue** (II). Dry solns. of the indicators are colorless, but a yellow color is produced on addn. of **amine**. With a largo excess of base a const. absorption, measured at 4047 A., was produced. II was not used for strong aliphatic **amines** because of the red or purple color that developed. I was not used for aromatic **amines** because of the formation of a brown color in some cases. The values of basic strength provide a more rational account of the effect of alkyl substitution than the dissocn. const. in H2O. The anomalies in H2O are due largely to H-bonding with the solvent. The indicator const. for **amines** in anisole bear a close relation to their catalytic const. in the **decompn.** of nitramide in the same solvent (cf. Bell and Trotman-Dickenson, C.A. 44, 8828d).

=> log y
STN INTERNATIONAL LOGOFF AT 10:45:38 ON 20 MAY 2004